

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO - OMELETTE STATION	36	0	No
THE ARTIFICIAL LIGHT LEVEL AT THE AFT COUNTER OF BOTH PORT AND STARBOARD OMELETTE STATIONS IN THE DINING AREA WAS BELOW THE MINIMUM 220 LUX (20 FOOT CANDLES) NEEDED FOR CLEANING.				
<u>Guarantee report made to correct this issue. Yard will be onboard to find the technical solution to this.</u>				
2	LIDO COFFEE KITCHEN	31	0	Yes
A BOTTLE OF COFFEE MACHINE CLEANING TABLETS WAS STORED ON THE COFFEE MAKER. THE COFFEE MAKER WAS IN AN OPERATIONAL MODE AND NO CLEANING WAS TAKING PLACE.				
<u>Action: The concerned staff was briefed and advised. Close monitoring to be done by the area supervisors to ensure total implementation.</u>				
3	LIDO - COFFEE KITCHEN	21	0	No
THE POWER CABLE TO THE LARGE COFFEE URN WAS DRAPING THE COUNTER TOP, MAKING CLEANING DIFFICULT.				
<u>This is completed.</u>				
4	SPECIALTY GALLEY - PREGO DESSERT STA.	20	2	No
THE PLASTIC BOWLS ON THE CLEAN STORAGE SHELVES HAD PEELING OF THE FOOD-CONTACT SURFACE MATERIAL.				
<u>Action: The bowls were immediately discarded and new ones put in operations.</u>				
5	SPECIALTY GALLEY - PREGO/SILK ROAD	20	2	No
THE RICE STEAMER INSERT PANS ON THE POT WASH STORAGE SHELVES HAD SCORED AND PEELING NON-STICK RESIN COATING ON THE FOOD CONTACT SURFACE.				
<u>Action: present ones taken out of operations. New ones on order.</u>				
6	SPECIALTY GALLEY - PREGO/SILK ROAD	20	2	No
THREE LARGE SKILLETS HAD SCORED AND PEELING NON-STICK RESIN COATINGS FROM THE FOOD CONTACT SURFACES. PEELING PRODUCT WAS ALSO NOTED ALONG THE HANDLES.				
<u>Action: Taken out of operations and replaced by new ones.</u>				
7	FOOD SERVICE GENERAL	17	0	No
THERE WAS NO WRITTEN RECORD ONBOARD THAT THE SALMON SERVED AS SUSHI HAD BEEN FROZEN BY THE SUPPLIER OR THE SHIP STAFF TO A SAFE TEMPERATURE AND TIME.				
<u>Action: In progress: Awaiting correspondence from the supplier.</u>				
8	FANTASIA CHILDRENS CENTER	41	0	No
THE TOILET SEAT IN THE CHILD TOILET ROOM DOES NOT APPEAR TO BE CHILD-SIZED.				
<u>A new child size insert is on order and will be installed.</u>				
9	FANTASIA - CHILDRENS CENTER	41	0	No
THE CHILDRENS TOILET WAS NOT SUPPLIED WITH DISPOSABLE GLOVES OR SANITARY WIPES. THERE WAS NO SIGN POSTED IN THE CHILDRENS TOILET ADVISING CHILD CENTER STAFF TO WASH THEIR HANDS AND THE CHILDRENS HANDS AFTER ASSISTING CHILDREN TO USE THE TOILET.				
<u>A new sign will be ordered from Lenco with the correct text and put up.</u>				
<u>Nov 26 disposable gloves were supplied and are a standard item in the toilet</u>				
<u>A bottle of hand sanitizer is also there, sanitary wipes are on order, cci purchasing has been advised</u>				
10	POTABLE WATER - PRODUCTION	03	0	Yes
THERE WERE SEVERAL 4 HOUR PERIODS WHERE THE SHIP WAS PRODUCING POTABLE WATER AND THE FREE CHLORINE RESIDUAL WAS BELOW 2.0 PPM. MANUAL TESTS WERE MADE OF THE RESIDUALS WITH REMARKS OF ADJUSTMENT, BUT THERE WAS NO REPEAT TEST RECORDED TO SHOW THE RESIDUAL WAS EVER CORRECTED TO A MINIMUM OF 2 PPM.				
<u>Proper test and recording routines are established.</u>				
11	POTABLE WATER - BACKFLOW PROTECTION	08	0	No
THE REDUCED BACKFLOW PREVENTION DEVICES USED THROUGHOUT THE SHIP HAVE NOT BEEN TESTED IN-PLACE.				
<u>Testing equipment on order. Yearly test will be implemented.</u>				

12	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No
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THERE WAS NO TIME PERIOD DOCUMENTED IN THE PEST TECHNICIAN'S LOG FOR THOSE PEST INSPECTION CARRIED OUT AT NIGHT.

Started to document time on the log sheets.

13	BISTRO BAR	20	0	No
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BOTH FRONT BAR 2-DOOR REACH-IN REFRIGERATORS WERE POSTED OUT OF ORDER.

New compressors are on order by First Ref.

14	PASTRY	20	2	No
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THE NON STICK RESIN FINISH WAS SCRATCHED, SCORED AND CORRODED ON NUMEROUS BAKING RINGS, MAKING THEM DIFFICULT TO CLEAN.

Action: Scratched ones put out of operations and replaced by new ones.

15	COLD GALLEY	39	0	Yes
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FOUR FLIES WERE NOTED ON THE COUNTER AND SINK AREAS OF THE COLD GALLEY.

- Action: "keep this door closed at all times" sign posted on all doors from both sides, leading from the main galley to the Deck 5 aft mooring deck.
- Awaiting order for new electric "fly catchers"

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16	FOOD SERVICE GENERAL	26	0	Yes
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PREVIOUSLY CLEANED AND STORED AS CLEAN SLICER'S LOCATED IN THE GALLEY AND CREW GALLEY WAS SOILED IN THE GAP BETWEEN THE GUARD AND BLADE.

Action: Proper training and monitoring regarding equipment cleaning.

17	CREW GALLEY	37	0	No
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CONDENSATION WAS NOTED IN THE VENTILATION HOOD ABOVE THE OPEN SOUP KETTLES.

Action: doesn't happen frequently, but right now its under close monitoring to see if the exhaust system has any defects.

18	CREW GALLEY	20	2	No
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SOFT PEELING SEALANT WAS OBSERVED ON THE GAP BETWEEN THE GUARD AND BLADE OF THE SLICER.

Action: cleaned and monitoring cleaning routines of equipment.

19	CREW GALLEY	26	0	Yes
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PREVIOUSLY CLEANED FRYER COILS WERE SOILED WITH CARBONIZED GREASE RESIDUE.

Action: Proper training and monitoring regarding equipment cleaning.

20	CREW GALLEY	13	0	Yes
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A COOK REMOVED A PAN FROM THE DIRTY SIDE OF THE POTWASH AREA TO USE TO STRAIN PASTA. HE WAS INFORMED THE DISH WAS SOILED AND HE RETURNED AND OBTAINED A COLANDER FROM THE CLEAN SIDE OF THE POTWASH AREA. HE PLACED THE COLANDER DIRECTLY ON THE DECK TO DRAIN THE PASTA. OTHER STAFF STOPPED THE COOK FROM DRAINING THE PASTA USING THIS PROCEDURE.

Action: Proper training and monitoring is being carried out since this crew member is a new crew onboard (joined on 17<sup>th</sup> nov) and first time with the company.

21 PROVISIONS

19 0 No

CONDENSATION HAD COLLECTED ON THE DECKHEAD AND ON THE CONDENSER UNITS OF THE ICE CREAM AND FRESH FROZEN FREEZERS. SOME CONDENSATION WAS ALSO NOTED ON TOP OF BOXES OF FOOD.

All ice removed and ref eng checks the evaporators on continous basis.

22 BAKERY

26 0 Yes

A PREVIOUSLY CLEANED AND STORED AS CLEAN DOUGH CUTTER WAS SOILED WITH DRIED BREAD DOUGH. THE DRIED DOUGH FLAKED OFF ONTO THE CUTTING SURFACE WHEN THE MACHINE WAS OPENED.

Action: Proper training and monitoring regarding equipment cleaning.

23 MEDICAL

02 0 No

THE POSITION HELD BY THE SICK CREW MEMBER WAS NOT WRITTEN IN ON THE G.I. ILLNESS LOG.

There is a column for positions in the G.I. log and instruction to follow this strictly is given.

24 SUNSET BAR

36 0 No

THE LIGHTING LEVEL DID NOT APPEAR TO BE ADEQUATE FOR CLEANING ON THE INTERIOR COUNTER OF THE SUNSET BAR.

Guarantee report is done on this and yard will be onboard to find the technical solution to this.

25 PALM COURT & GALAXY BAR PANTRY

20 2 No

THE BLENDER BLADES WERE NOT EASILY ACCESSIBLE FOR CLEANING. THE BLENDERS WERE TAKEN TO THE ENGINEERING DEPARTMENT TO HAVE THEM OPEN THE BLENDER BLADE COMPARTMENT FOR CLEANING.

Will search for more easy cleanable blender

26 CORRECTIVE ACTION STATEMENT

\* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: CRYSTAL SERENITY - CAS - [11/25/2003].